JBP28GK
PUB: 49-4796

How to get the best from Your Range

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Use and Care of model JBP28G

Your Direct Line to General Electric
The GE Answer Center® 800.626.2000

EFFDATE 09-24-86

GENERAL ELECTRIC 49-4796

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Help us help you...

Before using your range, read this book carefully.

It is intended to help you operate and maintain your new range properly.

Keep it handy for answers to your questions.

If you don't understand something or need more help, write (include your phone number):

Consumer Affairs
General Electric Company
Appliance Park
Louisville, KY 40225

Write down the model and serial numbers.

You'll find them on a label on the front of the range behind the storage drawer.

These numbers are also on the Consumer Product Ownership Registration Card that came with your range. Before sending in this card, please write these numbers here:

_____
Model Number

_____
Serial Number

Use these numbers in any correspondence or service calls concerning your range.

If you received a damaged range...

Immediately contact the dealer (or builder) that sold you the range.

Save time and money. Before you request service...

Check the Problem Solver on page 26. It lists causes of minor operating problems that you can correct yourself.

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before using this appliance.

When using electrical appliances, basic safety precautions should be followed, including the following:

• **Use this appliance only for its intended use** as described in this manual.

• **Be sure your appliance is properly installed and grounded** by a qualified technician in accordance with the provided installation instructions.

• **Don't attempt to repair or replace any part of your range unless it is specifically recommended in this book.** All other servicing should be referred to a qualified technician.

• **Before performing any service, DISCONNECT THE RANGE POWER SUPPLY AT THE HOUSEHOLD DISTRIBUTION PANEL** BY REMOVING THE FUSE OR SWITCHING OFF THE CIRCUIT BREAKER.

• **Do not leave children alone**—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.

• **Don't allow anyone to climb, stand or hang on the door, drawer or range top. They could damage the range and even tip it over, causing severe personal injury.**

• **CAUTION: ITEMS OF INTEREST TO CHILDREN SHOULD NOT BE STORED IN CABINETS ABOVE A RANGE OR ON THE BACKSPLASH OF A RANGE—CHILDREN CLIMBING ON THE RANGE TO REACH ITEMS COULD BE SERIOUSLY INJURED.**

• **Never wear loose-fitting or hanging garments while using the appliance.** Flammable material could be ignited if brought in contact with hot heating elements and may cause severe burns.

• **Use only dry potholders**—moist or damp potholders on hot surfaces may result in burns from steam. Do not let potholders touch hot heating elements. Do not use a towel or other bulky cloth.

• **Never use your appliance for warming or heating the room.**

• **Storage in or on appliance**—Flammable materials should not be stored in an oven or near surface units.

• **Keep hood and grease filters clean** to maintain good venting and to avoid grease fires.

• **Do not let cooking grease or other flammable materials accumulate in or near the range.**

• **Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan on surface unit by covering pan completely with well-fitting lid, cookie sheet or flat tray. Flaming grease outside a pan can be put out by covering with baking soda or, if available, a multi-purpose dry chemical or foam fire extinguisher.**

• **Do not touch heating elements or interior surface of oven.** These surfaces may be hot enough to burn even though they are dark in color. During and after use, do not touch, or let clothing or other flammable materials contact surface units, areas nearby surface units or any interior area of the oven; allow sufficient time for cooling, first. Potentially hot surfaces include the cooktop and areas facing the cooktop, oven vent opening and surfaces near the opening, and crevices around the oven door. Remember: The inside surface of the oven may be hot when the door is opened.

• **When cooking pork,** follow our directions exactly and always cook the meat to at least 170°F. This assures that, in the remote possibility that trichina may be present in the meat, it will be killed and the meat will be safe to eat.

(continued next page)

IMPORTANT SAFETY INSTRUCTIONS (continued)

Oven

- **Stand away from range when opening oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.**
- **Don't heat unopened food containers in the oven. Pressure could build up and the container could burst, causing an injury.**
- **Keep oven vent ducts unobstructed.**
- **Keep oven free from grease buildup.**
- **Place oven shelf in desired position while oven is cool.** If shelves must be handled when hot, do not let potholder contact heating units in the oven.
- **Pulling out shelf to the shelf stop is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.**
- **When using cooking or roasting bags in oven,** follow the manufacturer's directions.
- **Do not use your oven to dry newspapers.** If overheated, they can catch fire.
- **Don't use aluminum foil anywhere in the oven except as described in this book.** Misuse could result in a fire hazard or damage to the range.

Self-Cleaning Oven

- **Do not clean door gasket.** The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- **Do not use oven cleaners.** No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- **Clean only parts listed in this Use and Care Book.**
- **Before self-cleaning the oven, remove broiler pan and other utensils.**

Surface Cooking Units

- **Use proper pan size**—This appliance is equipped with one or more surface units of different size. Select utensils having flat bottoms large enough to cover the surface unit heating element. The use of undersized utensils will expose a portion of the heating element to direct contact and may result in ignition of clothing. Proper relationship of utensil to burner will also improve efficiency.
- **Never leave surface units unattended at high heat settings.** Boilover causes smoking and greasy spillovers that may catch on fire.
- **Don't assume that you know how to operate all parts of the range.** Some features may work differently from those on your previous range.
- **Clean cooktop with caution.** If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid steam burn. Some cleansers can produce noxious fumes if applied to a hot surface.
- **Only certain types of glass, glass/ceramic, earthenware or other glazed containers are suitable for range-top service;** others may break because of the sudden change in temperature. (See section on "Surface Cooking" for suggestions.)
- **To minimize burns,** ignition of flammable materials, and spillage, the handle of a container should be turned toward the center of the range without extending over nearby surface units.
- **Always turn surface unit to OFF before removing utensil.**
- **Keep an eye on foods being fried at HIGH or MEDIUM HIGH heats.**
- **Use of decorative metal covers on surface elements is not recommended.** If a covered element is turned on, element burnout could result.
- **When flaming foods under the hood, turn the fan off. The fan, if operating, may spread the flame.**
- **Foods for frying should be as dry as possible.** Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over sides of pan.
- **Use little fat for effective shallow or deep-fat frying.** Filling the pan too full of fat can cause spillovers when food is added.
- **If a combination of oils or fats will be used in frying,** stir together before heating, or as fats melt slowly.
- **Always heat fat slowly,** and watch as it heats.
- **Use deep fat thermometer whenever possible** to prevent overheating fat beyond the smoking point.

SAVE THESE INSTRUCTIONS

Installing Your Range

Your range, like many other household items, is heavy and can settle into soft floor coverings such as cushioned vinyl or carpeting. When moving the range on this type of flooring, use care, and it is recommended that these simple and inexpensive instructions be followed.

The range should be installed on a sheet of plywood (or similar material) as follows: ***When the floor covering ends at the front of the range,*** the area that the range will rest on should be built up with plywood to the same level or higher than the floor covering. This will allow the range to be moved for cleaning or servicing.

Leveling the Range

Leveling screws are located on each corner of the base of the range. Remove the bottom drawer and you can level the range on an uneven floor.

To remove drawer, pull drawer out all the way, tilt up the front and take it out. To replace drawer, insert rollers at back of drawer beyond stop on range glides. Lift drawer if necessary to insert easily. Let front of drawer down, then push in to close.

Energy-Saving Tips

Surface Cooking

- Use cookware of medium weight aluminum, with tight-fitting covers, and flat bottoms which completely cover the heated portion of the surface unit.
- Cook fresh vegetables with a minimum amount of water in a covered pan.
- Watch foods when bringing them quickly to cooking temperatures at HIGH heat. When food reaches cooking temperature, reduce heat immediately to lowest setting that will keep it cooking.
- Use residual heat with surface cooking whenever possible. For example, when cooking eggs in the shell, bring water to boil, then turn to OFF position to complete the cooking.
- Use correct heat for cooking task:

HI—for rapid boil (if time allows, do not use HIGH heat to start).

MEDIUM HI (8-9)—quick browning.

MED—slow frying.

LOW (2-3)—finish cooking most quantities, simmer—double boiler heat, finish cooking, and special for small quantities.

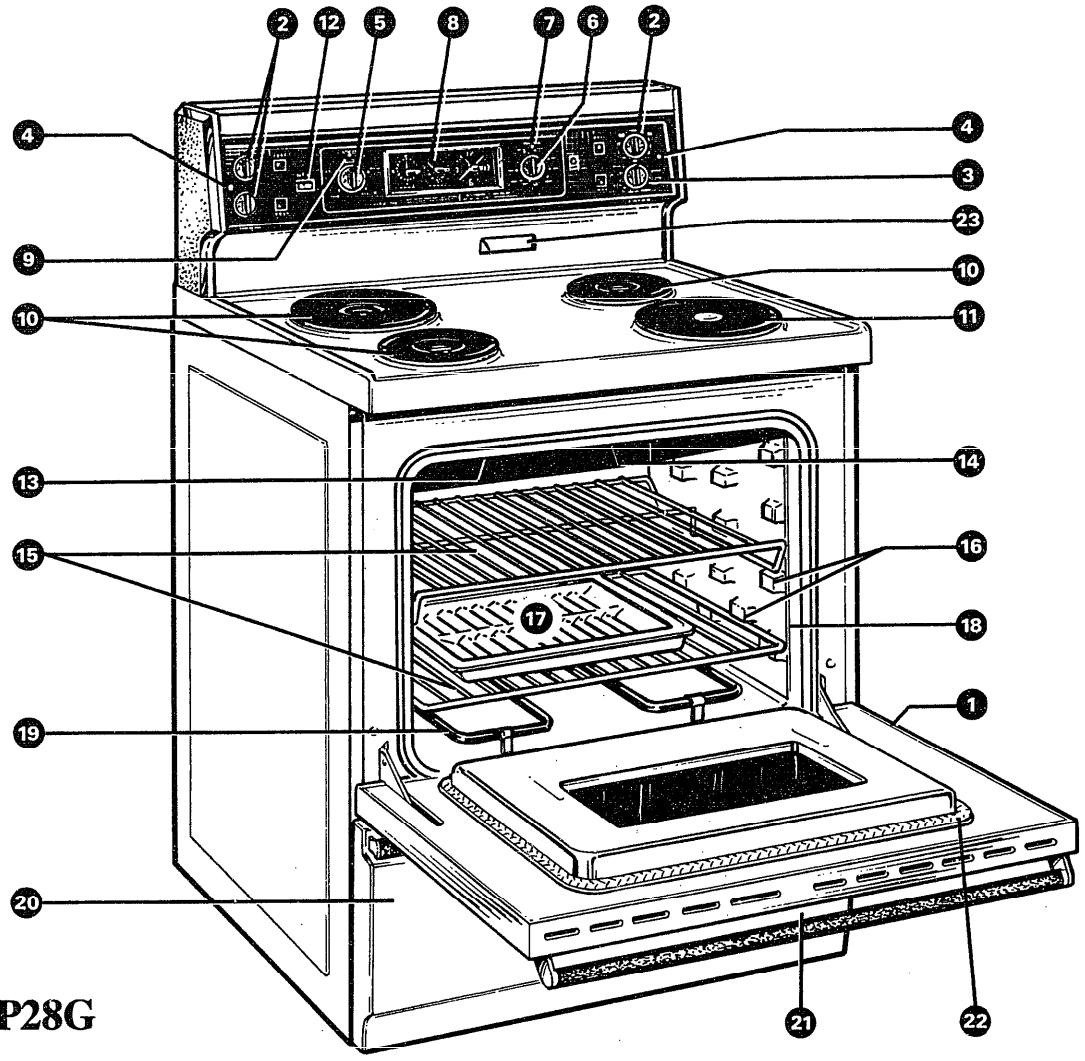
WM—to maintain serving temperature of most foods.

- When boiling water for tea or coffee, heat only amount needed. It is not economical to boil a container full of water for one or two cups.

Oven Cooking

- Preheat oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, watch the indicator light and put food in oven promptly after the light goes out.
- Always turn oven OFF before removing food.
- During baking, avoid frequent door openings. Keep door open as short a time as possible when it is opened.
- Cook complete oven meals instead of just one food item. Potatoes, other vegetables, and some desserts will cook together with a main-dish casserole, meat loaf, chicken or roast. Choose foods that cook at the same temperature and in approximately the same time.
- Use residual heat in the oven whenever possible to finish cooking casseroles, oven meals, etc. Also add rolls or precooked desserts to warm oven, using residual heat to warm them.

Features of Your Range



Model JBP28G

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Surface Cooking

Before Using Your Cooktop for the First Time

The top working surface of the new solid elements have a protective coating which *must* be hardened before using the elements for the first time. To harden this coating, the elements should be heated without a pan for a short period of time (regular elements at HI setting and Sensi-Temp element at maximum setting for 3 to 5 minutes).

There will be some smoke and odor; this is normal. It is non-toxic and completely harmless. Heating of the element will change the stainless steel element trim rings and temperature sensors to a gold color.

THE ELEMENT PROTECTIVE COATING MUST BE HARDENED TO HELP PROTECT THE ELEMENT OVER ITS LIFE.

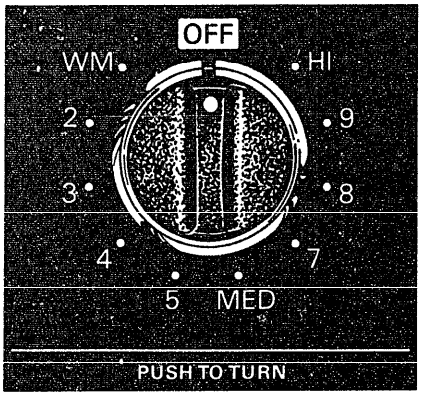
General Information About Solid Elements

The use of your solid element cooktop is quite similar to an electric coil cooktop, with which you probably are familiar. With both types you will enjoy the cleanliness of electricity and the benefits of retained heat in the elements. However, there are differences.

- Solid elements do NOT glow red, even at HI setting.
- Solid elements reach temperature a little slower, and hold heat longer than conventional tubular elements. Solid elements have very even heat distribution. Since solid elements hold heat longer, you may wish to turn the element off sooner, and take advantage of the residual heat. The amount of residual heat is dependent upon the quantity and type of food, the material and thickness of the pan and the setting used for cooking.
- The red dot in the center of the solid element indicates built-in temperature limiters that automatically reduce the heat if a pan boils dry, if the element is turned on without a pan or if the pan is not making enough contact with the surface of the element. The red dots will wear off with use without affecting the performance of the elements.
- There is retained heat in the element. On boilovers, wait for element to cool before cleaning element area.
- Solid element cooking takes you a step closer to easier cleanup, because the cooking surface is sealed against spills and there are no drip bowls or burner box to clean.
- You must use proper flat bottomed cookware, not warped, convex, or concave. Improper cookware could cause unsatisfactory cooking results.

Surface Cooking (continued)

Infinite Heat Controls



Your surface units and controls are designed to give you an infinite choice of heat settings for surface unit cooking.

At both OFF and HI settings, there is a slight niche. When turning the control knob to either of these positions, you will feel the control "click" into the niche.

When cooking in a quiet kitchen, you may hear slight "clicking" sounds—an indication that the heat settings you selected are being maintained.

Switching heats to higher settings always results in a quicker change than switching to lower settings.

Cooking Guide for Using Heats

HI—Bring water to boil.

MEDIUM HI (8-9)—Fast fry, pan broil; maintain fast boil on large amount of food.

MED—Saute and brown; maintain slow boil on large amount of food.

LOW (2-3)—Cook after starting at HI; cook with little water in covered pan.

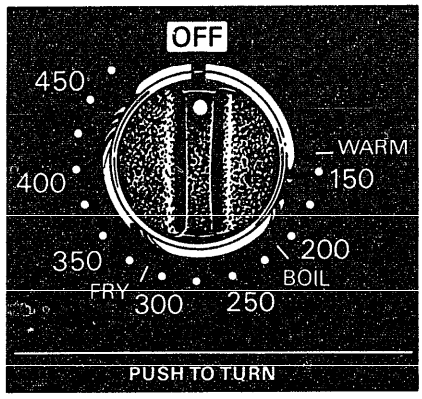
WM—Steam rice, cereal; maintain serving temperature of most foods.

NOTE:

1. At HI or MEDIUM HI (8-9), never leave food unattended. Boilovers cause smoking; greasy spillovers may catch fire.

2. At WM or LOW (2-3), melt chocolate, butter on small unit.

Sensi-Temp™ Control



This control allows you to pre-select the desired temperature. To turn the element ON, **push in** and turn clockwise. You will feel a "click" at the "off" position and at the "boil" position.

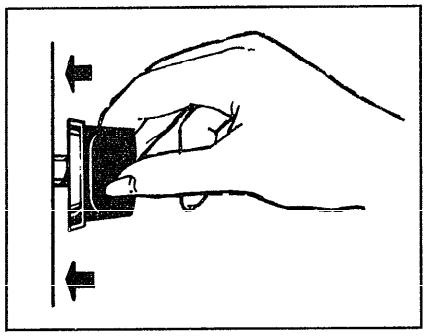
The automatic element senses the temperature of the cooking utensil and regulates it according to the setting selected. Only one setting is necessary for each method—frying, simmering, etc.

When turned on, the Sensi-Temp element always begins with full power, no matter where the dial is set. When the temperature corresponding to that setting has been reached, the element cycles OFF and ON, similar to your oven. Even when the dial is set at minimum the element begins on full power until the selected heat setting is reached.

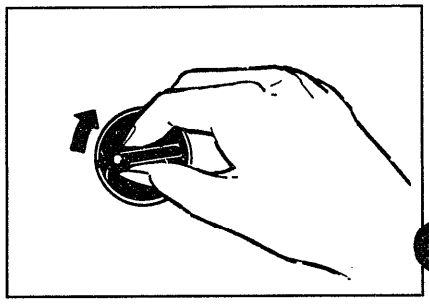
The Sensi-Temp element will not burn food when the correct setting is selected. For example, baked beans, chocolate, mashed potatoes can be left on the Sensi-Temp element without scorching or burning. Food may dehydrate if left on but the heat sensing device will not let the food or pan overheat beyond the setting.

Cooktop temperatures increase with the number of elements that are on. With 3 or 4 elements turned on, surface temperatures are high, so be careful when touching the cooktop.

How to Set the Controls



Step 1: Grasp control knob and push in.



Step 2: Turn either clockwise or counterclockwise to desired heat setting.

Control must be pushed in to set only from OFF position. When control is in any position other than OFF, it may be rotated without pushing in.

Be sure you turn control to OFF when you finish cooking. An indicator light will glow when ANY heat on any surface unit is on.

Cookware Tips

Aluminum cookware conducts heat faster than other metals. Cast iron and coated cast iron cookware is slow to absorb heat, but generally cooks evenly at WM or MED settings.

Steel pans may cook unevenly if not combined with other metals. Flat ground Pyroceram® saucepan or skillets coated on the bottom with aluminum cook evenly. Glass saucepans should be used only as the manufacturer describes. Do not use a wire trivet or any other kind of heat-retarding pad between the cookware and the element.

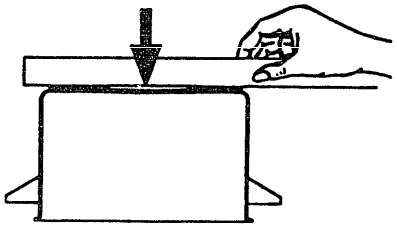
To Receive Maximum Performance from Your Solid Element

• For cooking, the use of appropriate utensils is important.

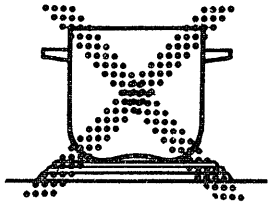
• Good utensils have a thick, flat bottom which absorbs the heat from the element. The thick, flat bottom provides good heat distribution from the element to the food. This cooking process requires little water, fat and electricity.

• Utensils with thin, uneven bottoms do not adequately utilize the heat coming from the element. The food to be cooked may burn and require more time and electricity. You would also have to add more fat or water.

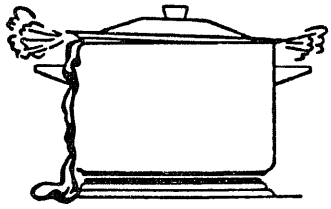
• Use only pans of good quality on the solid elements. They should have a stable bottom, slightly concave towards the center, just enough so that the bottom of the pan has the greatest possible contact with the solid element during heating operation. This results in the optimum use of energy. **Pans with uneven bottoms are not suitable.**



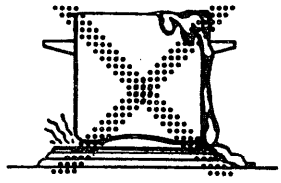
• Evenness of the pan bottom can be checked by a rule or the straight edge of a table.



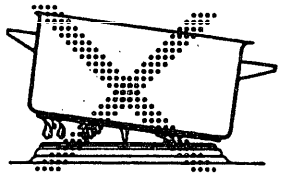
• Don't use pans with rounded bottoms. They don't have enough contact with the solid element to cook properly.



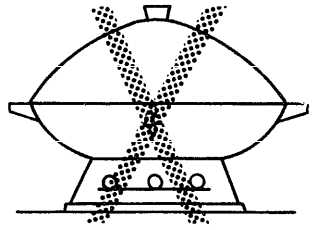
• Use pans of the correct diameter only. They should be slightly larger than the solid element so spillovers will flow onto the cooktop and not bake onto the element. A damp cloth is sufficient to remove the spill. Pans should not overhang more than 1 inch over the element.



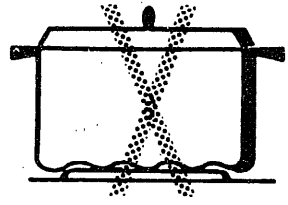
• To optimize cooking time and energy usage, you should use a pan that is sized correctly for the cooking process, with a well-fitted lid to avoid evaporation loss and cook with as little water or fat as possible. If the pan is too small, energy is wasted and spillage can flow onto the solid element.



• Place only dry pans on the solid element. Do not place lids on the solid element, particularly wet lids.



• Special cooking procedures that require specific cooking utensils, such as woks, pressure cookers, deep fat fryers, etc., must have flat bottoms, be the correct size and covered, if applicable to cooking process, as identified earlier in this section.



• Except in pressure cooking with water and water bath canning, canning pots should not extend more than 1 inch beyond the surface of a solid element and should have flat bottoms. When canning pots do not meet this description, the use of the HI heat setting causes excessive heat buildup and may result in damage to the cooktop. See "Home Canning Tips" section for further information.

To check how a pan will perform on a solid element:

1. Put 1 inch of water into the pan.
2. Bring water to a boil and observe the pattern of the bubbles as the water comes to a boil.
3. A uniform pattern of bubbles across the bottom of the pan confirms a good heat transfer and a good pot.
4. Bubbles localized in only a portion of the bottom indicate uneven contact of the pan to the element, uneven heat transfer, and an unsuitable pot.

Surface Cooking (continued)

Questions & Answers

Q. May I can foods and preserves on my solid element surface units?

A. Yes, but only use containers designed for canning purposes. Check the manufacturer's instructions and recipes for preserving foods. Be sure canner is flat-bottomed and fits over the center of solid element. Since canning generates large amounts of steam, be careful to avoid burns from steam or heat. Canning should only be done on surface units.

Q. Why does the solid element smoke when I first turn it on?

A. This initial harmless nontoxic smoking is both normal and necessary. A rust preventative is applied to each element at the factory. When the unit is turned on for the first time, the coating will burn off the element areas. This takes approximately five minutes and should be done without any pans on the element. Otherwise, the coating will stick to the pan.

Q. Why is the cooktop hot to the touch?

A. More heat is transferred to the cooktop by the solid element than by conventional coils because the element is clamped securely to the cooktop. This, of course, eliminates spillovers from getting inside the cooktop chassis. The secret to keeping the cooktop comfortably cooler is to turn the cooktop on only after the cookware and its contents are placed on the element. More heat will then be transferred to the cookware and the food rather than the cooktop. In either case, however, the cooktop temperature is well within the limits set by Underwriters Laboratories and will not cause damage to the cabinets, countertops, cookware, dish towels and other materials.

Q. Why am I overcooking my food with the new solid element?

A. The solid element is very energy-efficient and retains its heat much longer than the coil element. Food will boil or fry three to five minutes after the controls are turned off. We recommend that you begin cooking at lower settings than you have in the past and gradually increase or decrease heat as desired. The energy savings are significant.

Q. Why does it take a long time to cook my food?

A. It doesn't. The extra time it takes compared to the conventional coil element is measured in seconds, not minutes. These few seconds are due to the greater mass of the element. If the food is cooking slowly, it is because the pots and pans are warped or have an uneven bottom surface. If flat bottom pots and pans are used, cooking performance of the solid element closely parallels that of the coil element with less energy consumption.

Q. Can I use special cooking equipment, like an oriental wok, on my solid element surface units?

A. Cookware without flat surfaces is not recommended. The life of your solid element can be shortened and the range cooktop can be damaged from the high heat needed for this type of cooking.

Q. Why is the porcelain finish on my containers coming off?

A. If you select a heat setting higher than required for the container material, and leave it, the finish may smoke, crack, pop, or burn depending on the pot or pan. Also, a too high heat for long periods, and small amounts of dry food, may damage the finish.

Home Canning Tips

Canning should be done on cooktop only.

In surface cooking, the use of cookware extending more than 1-inch beyond edge of cooking element's trim ring is not recommended. However, when canning with water-bath or pressure canner, larger-diameter cookware may be used. This is because boiling water temperatures (even under pressure) are not harmful to cooktop surfaces surrounding the cooking element.

HOWEVER, DO NOT USE LARGE DIAMETER CANNERS OR OTHER LARGE DIAMETER UTENSILS FOR FRYING OR BOILING FOODS OTHER THAN WATER. Most syrup or sauce mixtures—and all types of frying—cook at temperatures much higher than boiling water. Such temperatures could eventually harm cooktop surfaces surrounding heating units.

Observe Following Points in Canning

1. Be sure the canner fits over the center of the cooking element. If your range or its location does not allow the canner to be centered on the cooking element, use smaller-diameter containers for good canning results.

2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the solid element and take too long to boil water.

RIGHT **WRONG**

3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr; and the United States Department of Agriculture Extension Service.

4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

NOTE: If your range is being operated on low power (voltage), canning may take longer than expected, even though directions have been carefully followed. The process may be improved by: **(1)** using a pressure canner, and **(2)** starting with HOT tap water for fastest heating of large quantities of water.

CAUTION:

Safe canning requires that harmful microorganisms are destroyed and that the jars are sealed completely. When canning foods in a water bath canner, a gentle but steady boil must be maintained continuously for the required time. When canning foods in a pressure canner, the pressure must be maintained continuously for the required time.

Solid elements heat up and cool down more slowly than conventional elements. Because of this difference, after you have adjusted the controls, it is very important to make sure the prescribed boil or pressure levels are maintained for the required time.

Surface Cooking Guide

Suggested Heat Settings

Food	Regular Element		Sensi-Temp™ Element
	Start at Setting	Complete at Setting	
Beverages Cocoa	3-4—heat milk. Cover.	WM—finish heating.	Bring to a boil at 250. Heat milk at 200.
Coffee Percolator-type	HI—bring water to perk.	WM—maintain gentle but steady perk.	Place coffee in basket and water in pot. To perk, set at 275. To keep hot, set at 175.
Breads French Toast, Pancakes, Grilled Sandwich	7—preheat skillet 4-8 minutes.	7—finish cooking.	Preheat skillet 4 to 5 minutes at 350-450, add food.
Butter	WM—allow about 5 to 10 minutes to melt.		WM—allow about 5 to 10 minutes to melt.
Cereals Cornmeal, Grits, Oatmeal	HI—cover, bring water to a boil.	WM-2—add cereal and finish timing according to package directions.	Bring water to a boil at 225, add cereal and time according to package directions.
Meat, Fish, Poultry Bacon Sausage Patties	HI—cook until just starting to sizzle.	7-8—finish cooking.	Cook on 350-425.
Swiss Steak, Pot Roast, braised	HI—melt fat, then 4-5 to brown. Add liquid.	2-3—simmer until tender, covered.	Brown meat on 350, then switch to 175 to 200, simmer until tender.
Chicken, fried	HI—melt fat, then 4-5 to brown chicken, cover.	2-3—cook until tender.	Brown chicken on 400, switch to 200 to finish cooking.
Chicken, Shrimp Deep-fried	HI—heat oil.	5 to HI—maintain temperature.	425 or HI—to heat and maintain temperature.
Lamb Chops, Hamburgers, Link Sausage, pan-fried Thin Steaks	HI—preheat skillet, then grease lightly.	6-7—brown meat and cook to desired doneness.	Preheat skillet and cook on 300-400. Preheat skillet and cook on 425-475.
Stewed Chicken, Corned Beef, Tongue, etc.— Simmering	HI—bring liquid to steaming.	2-3—covered, cook until fork tender. (Water should slowly boil.) For very large amounts MED heat may be needed.	HI—bring a large amount of water to boil, then switch to 200-350 simmer.
Pastas Macaroni, Noodles, Spaghetti	HI—bring salted water to a boil in a covered utensil, add pasta slowly so boiling does not stop.	8-9—maintain a rolling boil, cook until tender. For large amounts, HI may be needed to keep water at rolling boil throughout entire cooking time.	HI—bring a large amount of water to boil, add pasta and cook on 350.
Popcorn	HI—heat, until popcorn starts to pop.	3-4—finish popping.	300—Place oil and popcorn in pan, cover and cook until it stops popping.

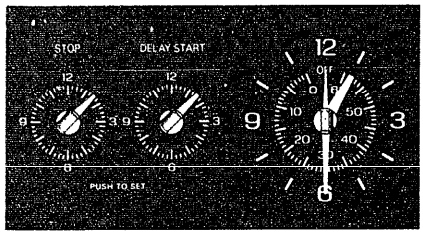
Suggested Heat Settings

Food	Regular Element		Sensi-Temp™ Element
	Start at Setting	Complete at Setting	
Rice	HI—cover, bring water to a boil.	2-cover, finish timing according to package directions.	Add rice to water, cover, cook on 200 according to package directions.
Chocolate	2—allow about 10 to 15 minutes to melt through, stir to smooth.		WM-175—allow about 10 to 15 minutes to melt through.
Desserts Candy	3-4—cook.	Follow recipe.	
Pudding and Pie Filling	3-4—cook according to package directions.		Place ingredients in pan and cook following package directions on 200.
Eggs Cooked-in-Shell	HI—bring water to a boil, add eggs.	OFF--time accordingly, for soft-cooked 3 to 4 minutes or hard-cooked 15 to 20 minutes.	Heat water on 200, cook 22 to 24 minutes.
Fried, Scrambled	HI—melt butter, add eggs.	WM—stirring to desired doneness.	Melt butter on 275, then add eggs.
Poached	HI--bring water to boil, add eggs.	WM—finish cooking.	Heat water on 250, add eggs, cook 3 to 5 minutes.
Sauces	HI—melt fat.	3-4—finish cooking.	Melt fat and cook on 200.
Soup, Stews	HI—heat up liquid.	WM—simmer.	Heat and simmer on 200.
Vegetables Fresh	HI—cover, bring salted water to a boil.	3-4—cook 10-30 minutes, depending on tenderness of vegetable.	Place fresh vegetables in pan with water, cover and cook on 200.
Frozen	HI—cover, bring salted water and vegetables to a boil.	3-4—cook according to time on package.	Place frozen vegetables in pan with water, cover and cook at 225.
Fried	HI—preheat skillet and oil or fat.	3-4—cook until desired tenderness is reached.	Preheat skillet and oil at 275, add food and cook until tender.
Deep-Fat Frying	HI—heat oil.	5-HI—maintain temperature.	Heat oil and fry food at 425-HI, use a candy thermometer to monitor temperature.
In-Pouch	HI—cover, bring water to a boil.	4-5—finish timing as directed on package.	Bring water to boil and cook at 225-250.
Saute	HI—heat oil or melt butter; add vegetables.	4-5—cook until desired doneness is reached.	Heat oil or melt butter on 200, then cook vegetables to desired doneness.

NOTE: Temperature and time are suggested guidelines only. You may vary them to suit your cooking habits and needs.

Automatic Timer and Clock

The Automatic Timer and Clock on your range are helpful devices that serve several purposes.



To Set Clock

TO SET THE CLOCK, **push the center knob** in and turn the clock hands to the correct time. (The Minute Timer pointer will move also, let knob out, turn the Timer pointer to OFF.)

To Set Minute Timer

The Minute Timer has been combined with the Range Clock. Use it to time all your precise cooking operations. You'll recognize the Minute Timer as the pointer which is different in color and shape than the Clock hands.

TO SET THE MINUTE TIMER, turn the center knob, **without pushing in,** until pointer reaches number of minutes you wish to time. (Minutes are marked, up to 60, in the center ring on the Clock.) At the end of the set time, a buzzer sounds to tell you time is up. Turn knob, **without pushing in,** until pointer reaches OFF and buzzer stops.

Time Bake Uses Automatic Timer

Using Automatic Timer, you can TIME BAKE with the oven starting immediately and turning off at the Stop Time set or you can set both DELAY START and STOP dials to automatically start and stop oven at a later time of day. It takes the worry out of not being home to start or stop the oven.

Setting the dials for TIME BAKE is explained in detail on page 16.

Questions and Answers

Q. How can I use my Minute Timer to make my surface cooking easier?

A. Your Minute Timer will help time total cooking which includes time to boil food and change temperatures. Do not judge cooking time by visible steam only. Food will cook in covered containers even though you can't see any steam.

Q. Must the Clock be set on correct time of day when I wish to use the Automatic Timer for baking?

A. Yes, if you wish to set the DELAY START or STOP dials to turn on and off at set times during timed functions.

Q. Can I use the Minute Timer during oven cooking?

A. The Minute Timer can be used during any cooking function. The Automatic Timers (DELAY START and STOP dials) are used with TIME BAKE function only.

Q. Can I change the Clock while I'm Time Cooking in the oven?

A. No. The Clock cannot be changed during any program that uses the oven timer. You must either stop those programs or wait until they are finished before changing time.

Using Your Oven

Before Using Your Oven

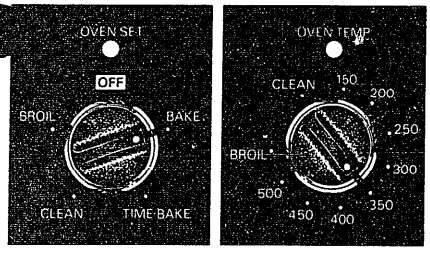
1. Look at the controls. Be sure you understand how to set them properly. Read over the directions for the Automatic Oven Timer so you understand its use with the controls.

2. Check oven interior. Look at the shelves. Take a practice run at removing and replacing them properly, to give sure, sturdy support.

3. Read over information and tips that follow.

4. Keep this book handy so you can refer to it, especially during the first weeks of getting acquainted with your range.

Oven Controls



The controls for the oven are marked OVEN SET and OVEN TEMP. The OVEN SET control has settings for BAKE, TIME BAKE, BROIL, CLEAN and OFF. When you turn the knob to the desired setting, the proper heating units are then activated for that operation.

The OVEN TEMP control maintains the temperature you set, from 150°F. to BROIL (550°F.).

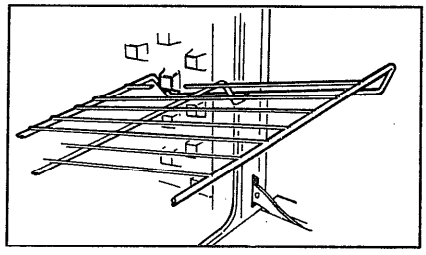
Oven Cycling Light

The Oven Cycling Light glows until the oven reaches your selected temperature, then goes off and on with the oven unit(s) during cooking.

PREHEATING the oven, even to high temperature settings, is speedy —rarely more than about 10 minutes. Preheat the oven only when necessary. Most foods will cook satisfactorily without preheating. If you find preheating is necessary, keep an eye on the indicator light and put food in the oven promptly after the light goes out.

Oven Interior Shelves

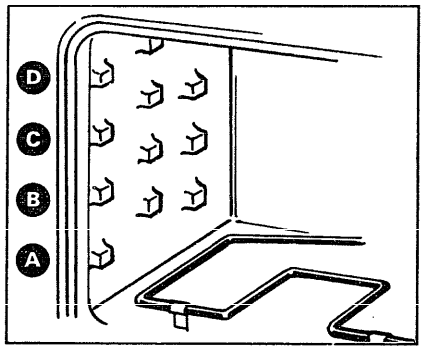
The shelves are designed with stop-locks so that when placed **correctly** on the shelf supports, they (a) will stop before coming completely from the oven, and (b) **will not tilt** when removing food from or placing food on them.



To remove shelf from the oven, pull shelf toward you and tilt front end upward. Be certain that shelf is cool before touching.

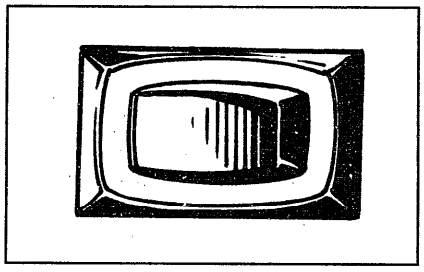
To replace shelf in oven, place shelf on shelf support so curve on shelf is pointing upward and toward rear of oven. Tilt up front and push shelf toward back of oven until it goes past ridge on oven liner; lower front of shelf and push to back of oven.

Shelf Positions



The oven has four shelf supports—A (bottom), B, C and D (top). Shelf positions for cooking food are suggested on Baking, Roasting and Broiling pages.

Oven Light



Use the switch to turn the oven light on and off.

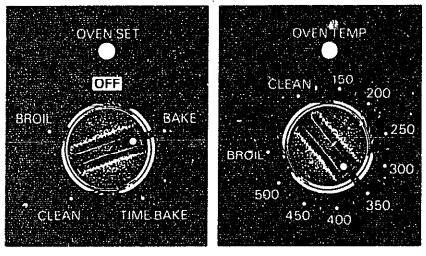
Switch is located on the range backsplash to the left of the oven set knob.

Baking

When cooking a food for the first time in your new oven, use the time given on recipes as a guide. Oven thermostats may "drift" from the factory setting over the years, and 5- to 10-minute differences in timing between an old and new oven are not unusual. You might think your new oven is not performing correctly; however, it has been set correctly at the factory and is more likely to be accurate than the oven it replaced.

How to Set Your Range for Baking

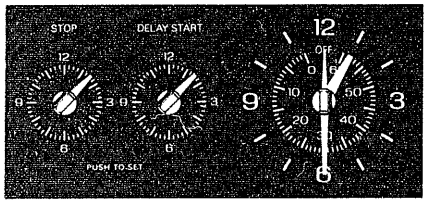
1. Place food in oven, being sure to leave about 1" between pans and oven walls for good circulation of heat. Close oven door, and avoid frequent door openings during baking to prevent undesirable results.



2. Turn OVEN SET knob to BAKE and OVEN TEMP knob to temperature on recipe or Baking Guide.

3. Check food for doneness at minimum time on recipe. Cook longer if necessary. Switch off heat and remove foods.

How to Time Bake



The oven timer controls are designed to turn the oven on and off automatically at specific times you want baking to start and stop.

Your Time Bake options:

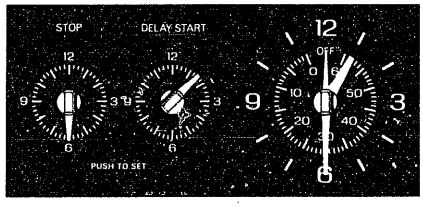
Immediate Start & Automatic Stop. Oven turns on right away and turns off automatically at your preset stop time.

Delayed Start & Stop. Oven automatically turns on later at your preset start time and turns off at your preset stop time.

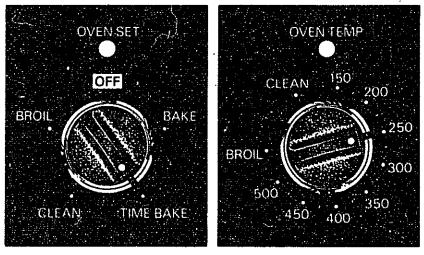
Remember when setting stop time that time-baked foods will continue cooking after the oven turns off.

How to Set Immediate Start and Automatic Stop

Before beginning, make sure the range clock shows the correct time of day.

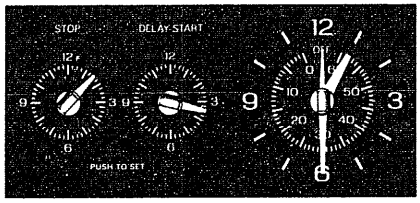


1. To set Stop Time, push in knob on STOP dial and turn pointer to time you want oven to turn off; for example, 6:00. The DELAY START dial should be at the same position as the time of day on clock.

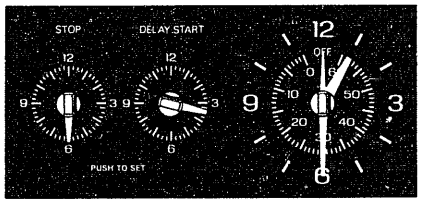


2. Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to desired oven temperature; for example, 250°F.

How to Set Delayed Start and Stop

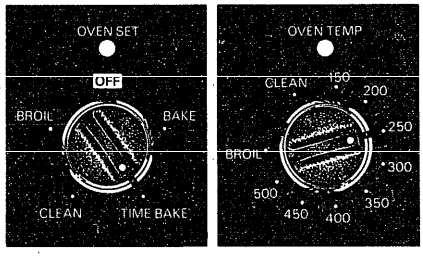


1. To set Start Time, push in knob on DELAY START dial and turn pointer to time you want oven to turn on; for example, 3:30.



2. To set Stop Time, push in knob on STOP dial and turn pointer to time you want oven to turn off; for example, 6:00. This means your recipe called for 2½ hours of baking time.

NOTE: Time on STOP dial must be later than time shown on range clock and DELAY START dial.



3. Turn OVEN SET knob to TIME BAKE. Turn OVEN TEMP knob to 250°F. or recommended temperature.

Place food in oven, close the door and the oven will be turned on and off automatically at the times you have set. Turn OVEN SET to OFF and remove food from oven.

OVEN INDICATOR LIGHT at TIME BAKE setting may work differently than at BAKE setting. Carefully recheck the steps given above. If all operations are done as explained, the oven will operate as it should.

Baking Guide

1. Aluminum pans conduct heat quickly. For most conventional baking, light, shiny finishes generally give best results because they prevent overbrowning. Dull (satin-finish) bottom surfaces of pans are recommended for cake pans and pie plates to be sure those areas brown completely.

2. Dark or non-shiny finishes, glass and Pyroceram® cookware often absorb heat, which may result in dry, crisp crusts. Reduce oven heat 25°F. if lighter crusts are desired. Preheat cast iron for baking some foods for rapid browning when food is added.

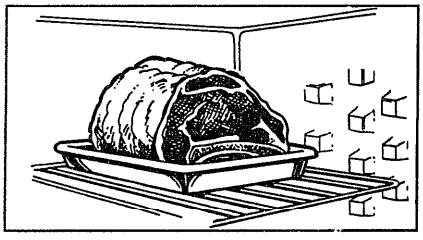
3. Open the oven door to check food as little as possible to prevent uneven heating and to save energy.

Food	Container	Oven Temperature	Time, Minutes	Comments
Bread				
Biscuits (½-in. thick)	Shiny Cookie Sheet	400°-475°	15-20	Canned, refrigerated biscuits take 2 to 4 minutes less time.
Coffee cake	Shiny Metal Pan with satin-finish bottom	350°-400°	20-30	
Corn bread or muffins	Cast Iron or Glass	400°-450°	20-40	Preheat cast iron pan for crisp crust.
Gingerbread	Shiny Metal Pan with satin-finish bottom	350°	45-55	
Muffins	Shiny Metal Muffin Pans	400°-425°	20-30	Decrease about 5 minutes for muffin mix, or bake at 450°F. for 25 minutes, then at 350°F. for 10 to 15 minutes.
Popovers	Shiny Metal Muffin Pans	375°	45-60	
Quick loaf bread	Metal or Glass Loaf Pans	350°-375°	45-60	Dark metal or glass give deepest browning.
Yeast bread (2 loaves)	Metal or Glass Loaf Pans	375°-425°	45-60	Dark metal or glass give deepest browning.
Plain rolls	Shiny Oblong or Muffin Pans	375°-425°	10-25	
Sweet rolls	Shiny Oblong or Muffin Pans	350°-375°	20-30	
Cakes (without shortening)				
Angel food	Aluminum Tube Pan	325°-375°	30-55	Two-piece pan is convenient.
Jelly roll	Metal Jelly Roll Pan	375°-400°	10-15	Line pan with waxed paper.
Sponge	Metal or Ceramic Pan	325°-350°	45-60	
Cakes				
Bundt cakes	Metal or Ceramic Pan	325°-350°	45-65	
Cupcakes	Shiny Metal Muffin Pans	350°-375°	20-25	Paper liners produce more moist crusts.
Fruitcakes	Metal or Glass Loaf or Tube Pan	275°-300°	2-4 hrs.	Use 300°F. for small or individual cakes.
Layer	Shiny Metal Pan with satin-finish bottom	350°-375°	20-35	
Layer, chocolate	Shiny Metal Pan with satin-finish bottom	350°-375°	25-30	
Loaf	Metal or Glass Loaf Pans	350°	40-60	
Cookies				
Brownies	Metal or Glass Pans	325°-350°	25-35	Bar cookies from mix use same time.
Drop	Cookie Sheet	350°-400°	10-20	Increase temperature 25°F. to 50°F. for more browning.
Refrigerator	Cookie Sheet	400°-425°	6-12	
Rolled or sliced	Cookie Sheet	375°-400°	7-12	
Fruits, Other Desserts				
Baked apples	Glass or Metal Pan	300°-400°	30-60	
Custard	Glass Custard Cups or Casserole (set in pan of hot water)	300°-350°	30-60	Reduce temperature to 300°F. for large custard.
Puddings, Rice and Custard	Glass Custard Cups or Casserole	325°	50-90	Cook bread or rice pudding with custard base 80 to 90 minutes.
Pies				
Frozen	Foil Pan on Cookie Sheet	400°-425°	45-70	Large pies use 400°F. and increase time.
Meringue	Spread to crust edges	320°-350°	15-25	To quickly brown meringue, use 400°F. for 8 to 10 minutes.
One crust	Glass or Satin-finish Metal	400°-425°	40-60	Custard fillings require lower temperature, longer time.
Two crust	Glass or Satin-finish Metal	400°-425°	40-60	
Pastry shell	Glass or Satin-finish Metal	450°	12-15	
Miscellaneous				
Baked potatoes	Set on Oven Shelf	325°-400°	60-90	Increase time for large amount or size.
Scalloped dishes	Glass or Metal Pan	325°-375°	30-60	
Souffles	Glass	300°-350°	30-75	

Roasting

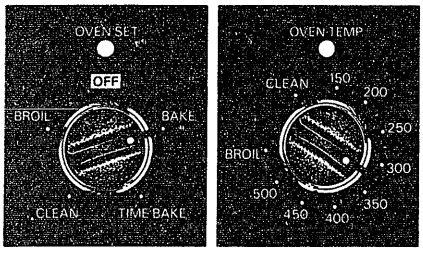
Roasting is cooking by dry heat. Tender meat or poultry can be roasted uncovered in your oven. Roasting temperatures, which should be low and steady, keep spattering to a minimum. When roasting, it is not necessary to sear, baste, cover or add water to your meat.

Roasting is really a baking procedure used for meats. Therefore, oven controls are set to BAKE or TIME BAKE. (You may hear a slight clicking sound, indicating the oven is working properly.) Roasting is easy; just follow these steps:

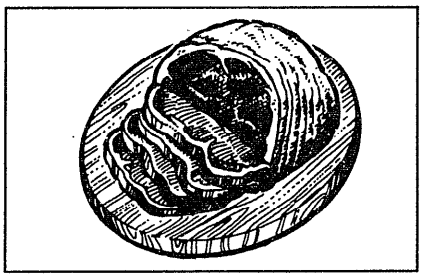


Step 1: Check weight of meat, and place, fat side up, on roasting rack in a shallow pan. (Broiler pan with rack is a good pan for this.) Line broiler pan with aluminum foil when using pan for marinating, cooking with fruits, cooking heavily cured meats, or for basting food during cooking. Avoid spilling these materials on oven liner or door.

Step 2: Place in oven on shelf in A or B position. No preheating is necessary.



Step 3: Turn OVEN SET to BAKE and OVEN TEMP to 325°F. Small poultry may be cooked at 375°F. for best browning.



Step 4: Most meats continue to cook slightly while standing, after being removed from the oven. For rare or medium internal doneness, if meat is to stand 10 to 20 minutes while making gravy, or for easier carving, you may wish to remove meat from oven when internal temperature is 5 to 10°F. below temperature suggested in guide. If no standing is planned, cook meat to suggested temperature in guide on opposite page.

NOTE: You may wish to use TIME BAKE, as described on page 16, to turn oven on and off automatically.

Remember that food will continue to cook in the hot oven and therefore should be removed when the desired internal temperature has been reached.

For Frozen Roasts

- Frozen roasts of beef, pork, lamb, etc., can be started without thawing, but allow 10 to 25 minutes per pound additional time (10 minutes per pound for roasts under 5 pounds, more time for larger roasts).

- Thaw most frozen poultry before roasting to ensure even doneness. Some commercial frozen poultry can be cooked successfully without thawing. Follow directions given on packer's label.

Questions and Answers

Q. Is it necessary to check for doneness with a meat thermometer?

A. Checking the finished internal temperature at the completion of cooking time is recommended. Temperatures are shown in Roasting Guide on opposite page. For roasts over 8 lbs., cooked at 300°F. with reduced time, check with thermometer at half-hour intervals after half the time has passed.

Q. Why is my roast crumbling when I try to carve it?

A. Roasts are easier to slice if allowed to cool 10 to 20 minutes after removing from oven. Be sure to cut across the grain of the meat.

Q. Do I need to preheat my oven each time I cook a roast or poultry?

A. It is rarely necessary to preheat your oven, only for very small roasts, which cook a short length of time.

Q. When buying a roast, are there any special tips that would help me cook it more evenly?

A. Yes. Buy a roast as even in thickness as possible, or buy rolled roasts.

Q. Can I seal the sides of my foil "tent" when roasting a turkey?

A. Sealing the foil will steam the meat. Leaving it unsealed allows the air to circulate and brown the meat.

Roasting Guide

Roasting

1. Position oven shelf at B for small-size roasts (3 to 7 lbs.) and at A for larger roasts.

2. Place meat fat-side up, or poultry breast-side up, on broiler pan or other shallow pan with trivet. Do not cover. Do not stuff poultry until just before roasting. Use meat probe for more accurate doneness. (Do not place probe in stuffing.)

3. Remove fat and drippings as necessary. Baste as desired.

4. Standing time recommended for roasts is 10 to 20 minutes to allow roast to firm up and make it easier to carve. Internal temperature will rise about 5° to 10°F. To compensate for temperature rise, if desired, remove roast from oven earlier than indicated.

5. Frozen roasts can be conventionally roasted by adding 10 to 25 minutes per pound more time than given in guide for refrigerated roasts. (10 minutes per pound for roasts under 5 pounds.) Defrost poultry before roasting.

Type	Oven Temperature	Doneness	Approximate Roasting Time, in Minutes per Pound		Internal Temperature °F
Meat			**3 to 5-lbs.**	**6 to 8-lbs.**	
Tender cuts; rib, high quality sirloin tip, rump or top round*	325°	Rare:	24-30	18-22	130°-140°
		Medium:	30-35	22-25	150°-160°
		Well Done:	35-45	28-33	170°-185°
Lamb Leg or bone-in shoulder*	325°	Rare:	21-25	20-23	130°-140°
		Medium:	25-30	24-28	150°-160°
		Well Done:	30-35	28-33	170°-185°
Veal shoulder, leg or loin*	325°	Well Done:	35-45	30-40	170°-180°
Pork loin, rib or shoulder*	325°	Well Done:	35-45	30-40	170°-180°
Ham, precooked	325°	To Warm:	10 minutes per pound (any weight)		125°-130°
			Under 10-lbs.	**10 to 15-lbs.**	
Ham, raw	325°	Well Done:	20-30	17-20	160°
*For boneless rolled roasts over 6-inches thick, add 5 to 10 minutes per pound to times given above.					
Poultry			**3 to 5-lbs.**	**Over 5-lbs.**	
Chicken or Duck	325°	Well Done:	35-40	30-35	185°-190°
Chicken pieces	375°	Well Done:	35-40		185°-190°
			10 to 15-lbs.	**Over 15-lbs.**	**In thigh:**
Turkey	325°	Well Done:	20-25	15-20	185°-190°

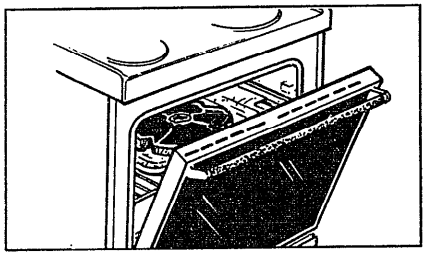
Broiling

Broiling is cooking food by intense radiant heat from the upper unit in the oven. Most fish and tender cuts of meat can be broiled. Follow these steps to keep spattering and smoking to a minimum.

Step 1: If meat has fat or gristle near edge, cut vertical slashes through both about 2" apart. If desired, fat may be trimmed, leaving layer about 1/8" thick.

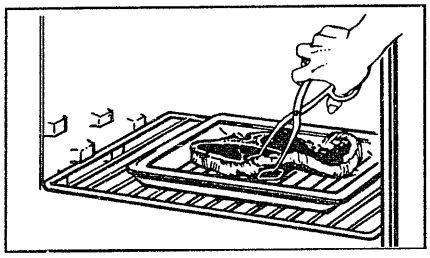
Step 2: Place meat on broiler rack in broiler pan. Always use rack so fat drips into broiler pan; otherwise juices may become hot enough to catch fire.

Step 3: Position shelf on recommended shelf position as suggested in Broiling Guide on page 19. Most broiling is done on C position, but if your oven is connected to 208 volts, you may wish to use higher position.



Step 4: Leave the oven door ajar a few inches (except when broiling chicken). The door stays open by itself, yet the proper temperature is maintained in the oven.

Step 5: Turn both OVEN SET and OVEN TEMP knobs to BROIL. Preheating units is not necessary. (See notes in Broiling Guide.)

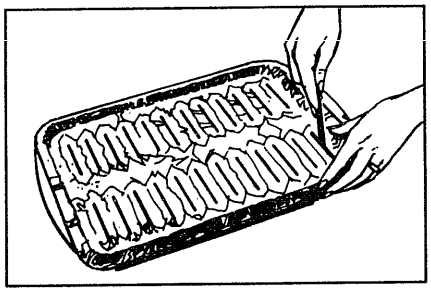


Step 6: Turn food only once during cooking. Time foods for first side per Broiling Guide.

Turn food, then use times given for second side as a guide to preferred doneness. (Where two thicknesses and times are given together, use first times given for thinnest food.)

Step 7: Turn OVEN SET knob to OFF. Serve food immediately, and leave pan outside oven to cool during meal for easiest cleaning.

Use of Aluminum Foil



1. If desired, broiler pan may be lined with foil and broiler rack may be covered with foil for broiling. ALWAYS BE CERTAIN TO MOLD FOIL THOROUGHLY TO BROILER RACK, AND SLIT FOIL TO CONFORM WITH SLITS IN RACK. Broiler racks are designed to minimize smoking and spattering, and to keep drippings cool during broiling. Stopping fat and meat juices from draining to the broiler pan prevents rack from serving its purpose, and juices may become hot enough to catch fire.

2. DO NOT place a sheet of aluminum foil on shelf. To do so may result in improperly cooked foods, damage to oven finish and increase in heat on outside surfaces of the oven.

3. A sheet of aluminum foil may be used on floor of the oven *under* the bake unit, if desired. BE CERTAIN FOIL DOES NOT TOUCH BAKE UNIT. Aluminum foil used in this way may slightly affect the browning of some foods. Change foil when it becomes soiled.

Questions & Answers

Q. Why should I leave the door closed when broiling chicken?

A. Chicken is the only food recommended for closed-door broiling. This is because chicken is relatively thicker than other foods you broil. Closing the door holds more heat in the oven allowing chicken to cook evenly throughout.

Q. When broiling, is it necessary to always use a rack in the pan?

A. Yes. Using the rack suspends the meat over the pan. As the meat cooks, the juices fall into the pan, thus keeping meat drier. Juices are protected by the rack and stay cooler, thus preventing excessive spatter and smoking.

Q. Should I salt the meat before broiling?

A. No. Salt draws out the juices and allows them to evaporate. Always salt after cooking. Turn meat with tongs; piercing meat with a fork also allows juices to escape. When broiling poultry or fish, brush each side often with butter.

Q. Why are my meats not turning out as brown as they should?

A. In some areas, the power (voltage) to the oven may be low. In these cases, preheat the broil unit for 10 minutes before placing broiler pan with food in oven. Check to see if you are using the recommended shelf position. Broil for longest period of time indicated in the Broiling Guide. Turn food only once during broiling.

Q. Do I need to grease my broiler rack to prevent meat from sticking?

A. No. The broiler rack is designed to reflect broiler heat, thus keeping the surface cool enough to prevent meat sticking to the surface. However, spraying the broiler rack lightly with a vegetable cooking spray before cooking will make cleanup easier.

Broiling Guide

Broiling

1. Always use broiler pan and rack that comes with your oven. It is designed to minimize smoking and spattering by trapping juices in the shielded lower part of the pan.

2. Oven door should be ajar for all foods except chicken; there is a special position on door which holds door open correctly.

3. For steaks and chops, slash fat evenly around outside edges of meat. To slash, cut crosswise through outer fat surface just to the edge of the meat. Use tongs to turn meat over to prevent piercing meat and losing juices.

4. If desired, marinate meats or chicken before broiling. Or brush with barbecue sauce last 5 to 10 minutes only.

5. When arranging food on pan, do not let fatty edges hang over sides, which could soil oven with fat dripping.

6. Broiler does not need to be preheated. However, for very thin foods, or to increase browning, preheat if desired.

7. Frozen Steaks can be conventionally broiled by positioning the oven shelf at next lowest shelf position and increasing cooking time given in this guide 1½ times per side.

Food	Quantity and/or Thickness	Shelf Position	First Side Time, Minutes	Second Side Time, Minutes	Comments
Bacon	½-lb. (about 8 thin slices)	C	3-4	3-4	Arrange in single layer.
Ground Beef	1-lb. (4 patties)				Space evenly.
Well Done	½ to ¾-in. thick	C	7-8	6-7	Up to 8 patties take about same time.
Beef Steaks					
Rare	1-inch thick	C	7-8	7-8	Steaks less than 1 inch cook through
Medium	(1 to 1½-lbs.)	C	9-10	9-10	before browning. Pan frying is
Well Done		C	13-14	13-14	recommended.
Rare	1½-in. thick	C	9-10	7-8	Slash fat.
Medium	(2 to 2½-lbs.)	C	15-16	14-16	
Well Done		B	25-26	20-25	
Chicken	1 whole (2 to 2½-lbs.), split lengthwise	A	30-35	10-15	Reduce times about 5 to 10 minutes per side for cut-up chicken. Brush each side with melted butter. Broil with skin down first and broil with door closed.
Bakery Products					
Bread (Toast) or	2 to 4 slices	C	1½-2	½	Space evenly. Place English muffins
Toaster Pastries	1 pkg. (2)				cut-side-up and brush with butter, if
English Muffins	2 (split)	C	3-4		desired.
Lobster Tails (6 to 8-oz. each)	2-4	B	13-16	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before and after half time.
Fish	1-lb. fillets ¼ to ½-in. thick	C	5-6	4-5	Handle and turn very carefully. Brush with lemon butter before and during cooking if desired. Preheat broiler to increase browning.
Ham Slices (precooked)	1-in. thick	B	8-9	7-8	Increase times 5 to 10 minutes per side for 1½-inch thick or home cured.
Pork Chops	2 (½ inch)	C	10-11	10-11	Slash fat.
Well Done	2 (1-in. thick) about 1 lb.	B	13-14	13-14	
Lamb Chops					
Medium	2 (1 inch)	C	7-8	4-7	Slash fat.
Well Done	about 10 to 12 oz.	C	9-10	10-11	
Medium	2 (1½ inch)	C	10-11	6-7	
Well Done	about 1 lb.	B	17-18	12-14	
Wieners and similar precooked sausages, bratwurst	1-lb. pkg. (10)	C	5-6	1-2	If desired, split sausages in half lengthwise into 5 to 6-inch pieces.

Care and Cleaning

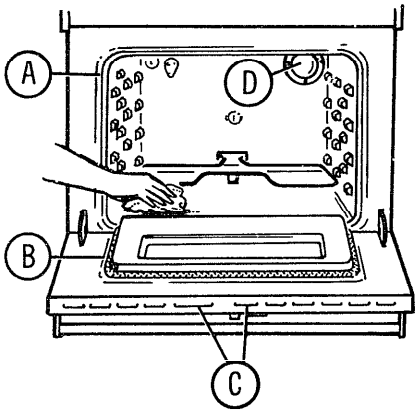
Operating the Self-Cleaning Oven

Before Setting Oven Controls, Check These Things:

Step 1:
Remove broiler pan, broiler rack and other cookware from the oven. (Oven shelves may be left in oven. Note: Shelves may become gray after several cleanings.)

Step 2:
Remove any combustible items from the storage drawer. This includes utensils with plastic handles that can become overheated and melt. Remove all utensils and food from the cooktop.

Step 3:
Wipe up heavy soil on oven bottom.



A. Oven Front Frame

B. Oven Door Gasket

C. Openings in Door

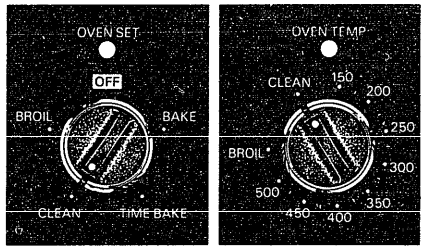
D. Oven Light

Step 4:
Clean spatters or spills on oven front frame (A) and oven door outside gasket (B) with a dampened cloth. Polish with a dry cloth. Do not clean gasket (B). Do not allow water to run down through openings in top of door (C). Never use a commercial oven cleaner in or around self-cleaning oven.

Step 5:
Close oven door and make sure oven light (D) is off.

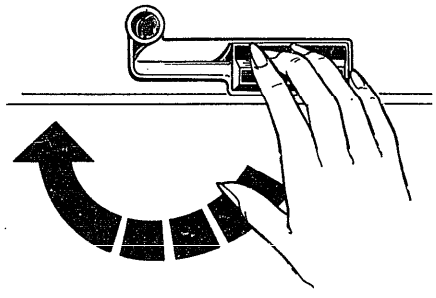
How to Set Oven for Cleaning

Step 1:
Turn OVEN SET and OVEN TEMP knobs to CLEAN.

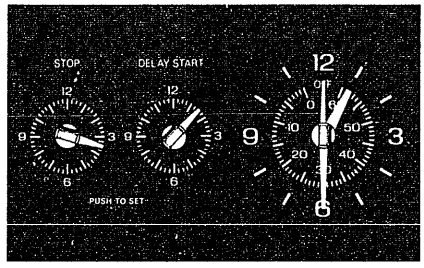


CAUTION: Any time the OVEN SET knob is set to clean position and the door is not latched, a buzzing sound will remind you to lock the door promptly. Allowing the buzz to continue for an extended time may cause damage to the lock system so that the door cannot be latched.

Step 2:
Rotate the door latch to its locked position.



Step 3:
Set the automatic oven timer:



- Make sure **both** the range clock and the DELAY START dial show the correct time of day. When the DELAY START knob is pushed in and turned, it will "pop" into place when the time shown on the range clock is reached.
- Decide on cleaning hours necessary. Recommended cleaning time for a heavily-soiled oven with heavy, greasy spatter is 3 hours; for a moderately-soiled oven with thin spills and light spatter is 2 hours.
- Add these hours to present time of day, then push in and turn STOP dial clockwise to this desired stop time.

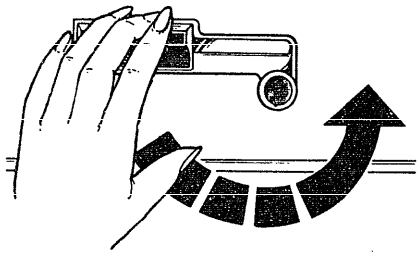
The DOOR LOCKED light will glow, indicating oven is hot and door cannot be opened. Oven door and window get hot during self-cleaning. DO NOT TOUCH.

Use of surface elements while the range is self-cleaning is not recommended.

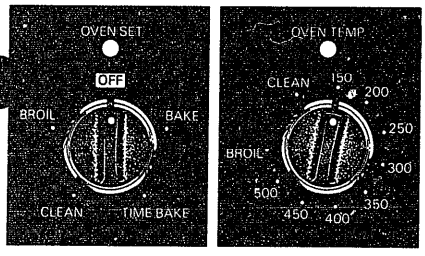
NOTE: If you wish to start and stop cleaning at a later time than shown on clock, push in and turn DELAY START dial to time you wish to start. Add the hours needed for cleaning to this "start" time, then push in and turn STOP dial to this desired stop time. Oven will automatically turn on and off at the set times.

Follow These Steps after Self-Cleaning

After cleaning is complete, the door will stay locked until the oven cools and the DOOR LOCKED light goes off. This takes about 30 minutes.



Step 1:
When DOOR LOCKED light is off, rotate LATCH HANDLE to its original position and open the door.



Step 2:
Turn OVEN SET knob to OFF.

Step 3:
Turn OVEN TEMP knob to WARM.

Questions and Answers

Q. Why won't my oven clean immediately even though I set all the time and clean knobs correctly?

A. Check to be sure your DELAY START dial is set to the same time as the range clock. Also check to be sure LATCH HANDLE is in locked position.

Q. If my oven clock is not working, can I still self-clean my oven?

A. No. Your Automatic Oven Timer uses the range clock to help start and stop your self-cleaning cycle.

Q. Can I use commercial oven cleaners on any part of my self-cleaning oven?

A. No cleaners or coatings should be used around any part of this oven. If you do use them and do not wipe the oven absolutely clean, the residue can scar the oven surface and damage metal parts the next time the oven is automatically cleaned.

Q. Can I clean the Woven Gasket around the oven door?

A. No, this gasket is essential for a good oven seal, and care must be taken not to rub, damage or move this gasket.

Q. After having just used the oven, the DOOR LOCKED light came on and I could not move the LATCH HANDLE. Why?

A. After several continuous high-temperature bakings or broilings, the DOOR LOCKED light may come on. The oven door can't be latched for self-cleaning while the DOOR LOCKED light is on. If this happens, let the oven cool until the DOOR LOCKED light goes off. Then the oven door can be latched for self-cleaning.

Q. What should I do if excessive smoking occurs during cleaning?

A. This is caused by excessive soil, and you should switch the OVEN SET knob to OFF. Open windows to rid room of smoke. Allow the oven to cool for **at least one hour** before opening the door. Wipe up the excess soil and reset the clean cycle.

Q. Is the "crackling" sound I hear during cleaning normal?

A. Yes. This is the metal heating and cooling during both the cooking and cleaning functions.

Q. Should there be any odor during the cleaning?

A. Yes, there may be a slight odor during the first few cleanings. Failure to wipe out excessive soil might also cause an odor when cleaning.

Q. What causes the hair-like lines on the enameled surface of my oven?

A. This is a normal condition resulting from heating and cooling during cleaning. They do not affect how your oven performs.

Q. Why do I have ash left in my oven after cleaning?

A. Some types of soil will leave a deposit which is ash. It can be removed with a damp sponge or cloth.

Q. My oven shelves do not slide easily. What is the matter?

A. After many cleanings, oven shelves may become so clean they do not slide easily. If you wish shelves to slide more easily, dampen fingers with a small amount of cooking oil and rub lightly over sides of shelf where they contact shelf supports.

Q. My oven shelves have become gray after several cleanings. Is this normal?

A. Yes. After many cleanings, the shelves may lose some luster and discolor to a deep gray color.

(continued next page)

Care and Cleaning

Proper care and cleaning are important so your range will give you efficient and satisfactory service. Follow these directions carefully in caring for your range to assure safe and proper maintenance.

Porcelain Enamel Finish

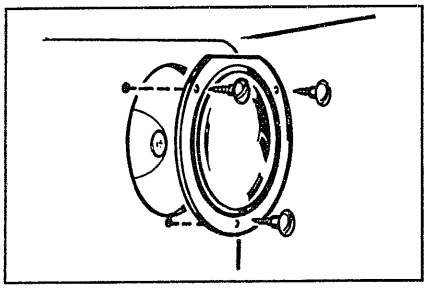
The porcelain enamel finish is sturdy but breakable if misused. This finish is acid-resistant. However, any acid foods spilled (such as fruit juices, tomato or vinegar) should not be permitted to remain on the finish.

Cleaning Under the Range

The area under the range can be reached easily for cleaning by removing the bottom drawer. To remove, pull drawer out all the way, tilt up the front and remove it. To replace, insert glides at back of drawer beyond stop on range glides. Lift drawer if necessary to insert easily. Let front of drawer down, then push in to close.

Oven Lamp

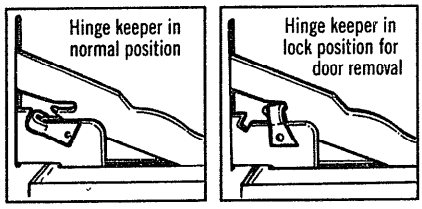
CAUTION: Before replacing your oven bulb, disconnect the electrical power for your range at the main fuse or circuit breaker panel. Be sure to let the lamp cover and bulb cool completely before removing or replacing.



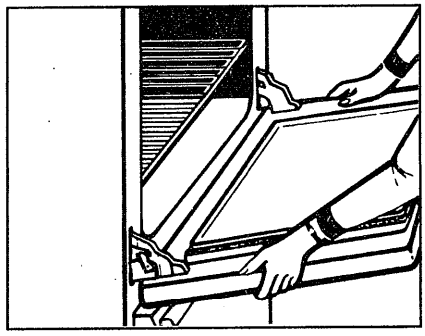
To remove lamp: unscrew the 3 slotted screws in the lamp cover, detach lens and frame and remove bulb.

To replace lamp: use a high temperature appliance bulb of same size and wattage as original. Replace the lamp cover and rescrew it back into place. Reconnect electrical power to the range.

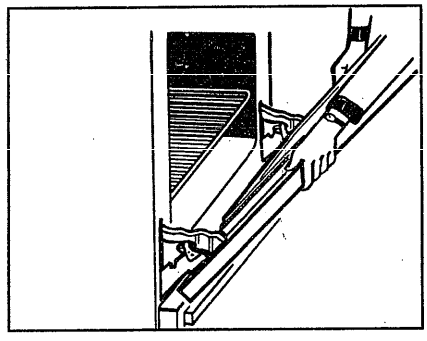
Removable Oven Door



To remove the door, open completely, press down lightly on door and slide hinge keepers forward on each hinge to lock the door open.



Grasp the door on both sides midway between the top and bottom. Close the door halfway (45°) and lift until the hinges disengage from the range body.



To replace, grasp door at sides. With the door at an angle as shown, locate the upper hinges in the two upper slots on the front face of the oven. Lower the door to the horizontal position allowing the lower hinge to engage. Press down lightly on door, returning the hinge keepers to the normal position and close the door. CAUTION: If the door is not horizontal, the hinges are not properly engaged. Lift the door off and reinstall it.

Solid Elements

The solid element is made of high strength cast-iron alloy. The trim ring is stainless steel. A heat-resistant coating helps preserve the surface of the element.

The solid element should be washed with a damp cloth, dried, and wiped over lightly with cooking oil.

Boiled-over material on the element should be removed with a slightly damp cloth as soon as possible after the element cools. Dry the element by switching it on for a few minutes.

Clean very dirty solid elements with a damp cloth and a little cleaning powder with a scouring pad.

The matte black surface can be maintained by treating it periodically with the Collo Electrol® polish packed with your range. Use the applicator to apply a very thin coating of the polish to the entire element surface. Turn the element on high for several minutes to bake the polish to the element. When the element is cooled, rub lightly with a cloth or paper towel to remove any excess polish. Before next use, burn off the element by means of a short preheating period. A slight amount of smoke and odor will occur.

Cooking and pre-delivery factory testing will permanently change the trim ring to a gold color. This normal characteristic of stainless steel will not affect the operation or performance of your elements. Cleaning the trim ring with a good quality stainless steel cleaner will also restore the trim ring to its original color, until it is reheated.

Failure to maintain the solid elements as directed will result in defacing the surface over a period of time primarily due to corrosion as the elements are made of cast iron construction.

Do not use covers over the solid elements. An element turned on while the cover is in place can permanently damage the cooktop. Covers can also trap moisture which may cause the elements to rust.

Cleaning Guide

NOTE: Let range/oven parts cool before touching or handling.

PART	MATERIALS TO USE	GENERAL DIRECTIONS
Bake Unit and Broil Unit		Do not clean the bake unit or broil unit. Any soil will burn off when the unit is heated. NOTE: The bake unit is hinged and can be lifted gently to clean the oven floor. If spillover, residue, or ash accumulates around the bake unit, gently wipe around the unit with warm water.
Broiler Pan and Rack	• Soap and Water • Soap-Filled Scouring Pad • Commercial Oven Cleaner	Drain fat, cool pan and rack slightly. (Do not let soiled pan and rack stand in oven to cool.) Sprinkle on detergent. Fill the pan with warm water and spread cloth or paper towel over the rack. Let pan and rack stand for a few minutes. Wash; scour if necessary. Rinse and dry. OPTION: The broiler pan and rack may also be cleaned in a dishwasher.
Control Knobs: Range Top and Oven	• Mild Soap and Water	Pull off knobs. Wash gently but do not soak. Dry and return controls to range making sure to match flat area on the knob and shaft.
Outside Glass Finish	• Soap and Water	Clean outside of cooled black glass door with a glass cleaner that does not contain ammonia. Wash other glass with cloth dampened in soapy water. Rinse and polish with a dry cloth. If knobs are removed, do not allow water to run down inside surface of glass while cleaning.
Metal, including Side Trim and Trim Strips	• Soap and Water	Wash, rinse, and then polish with a dry cloth. DO NOT USE steel wool, abrasives, ammonia, acids, or commercial oven cleaners which may damage the finish.
Porcelain Enamel Surface*	• Paper Towel • Dry Cloth • Soap and Water	Avoid cleaning powders or harsh abrasives which may scratch the enamel. If acids should spill on the range while it is hot, use a dry paper towel or cloth to wipe up right away. When the surface has cooled, wash and rinse. For other spills, such as fat spatterings, etc., wash with soap and water when cooled and then rinse. Polish with dry cloth.
Painted Surfaces	• Soap and Water	Use a mild solution of soap and water. Do not use any harsh abrasives or cleaning powders which may scratch or mar surface.
Inside Oven Door*	• Soap and Water • Soap-Filled Scouring Pad	Clean ONLY the door liner outside the gasket. The door is automatically cleaned if the oven is in the Self-Cleaning cycle. If spillover or spattering should occur in cooking function, wipe the door with soap and water. DO NOT rub or damage gasket. Avoid getting soap and water on the gasket or in the rectangular flanges on the door.
Oven Gasket		Avoid getting ANY cleaning materials on the gasket.
Oven Liner	• Soap and Water	Cool before cleaning. Frequent wiping with mild soap and water will prolong the time between major cleanings. Be sure to rinse thoroughly. For heavy soiling, use your self-cleaning cycle often.
Shelves (See Self-Cleaning Oven Directions)	• Soap and Water	Shelves can be cleaned in Self-Cleaning oven or dishwasher, or by hand, using soap and water. Rinse thoroughly to remove soap after cleaning.
Solid Elements	• Soap and Water • Cleansing Powder • Soap-Filled Scouring Pad • Collo Electrol Polish	The solid element should be washed with a damp cloth and then dried out. Finish by wiping over lightly with cooking oil. Clean very dirty solid elements with a damp cloth and a little cleaning powder with a scouring pad. The matte black surface can be maintained by treating it periodically with the Collo electrol polish packed with your range. To use the finish, use the applicator to apply a very thin coating of the polish to the entire element surface. Turn the element on high for several minutes to bake the polish to the element. When the element is cooled, rub lightly with a cloth or paper towel to remove any excess polish.
Storage Drawer	• Soap and Water	For cleaning, remove drawer by pulling it all the way open, tilt up the front and lift out. Wipe with damp cloth or sponge and replace. Never use harsh abrasives or scouring pads.
Stainless Steel Trim Rings	• Soap and Water • Stainless Steel Cleaner	Wipe all rings after each cooking so unnoticed spatter will not "burn on" next time you cook. To remove "burned-on" spatters, clean with a good quality stainless steel cleaner.

*Spillage of marinades, fruit juices, and basting materials containing acids may cause discoloration. Spillovers should be wiped up immediately, with care being taken not to touch any hot portion of the oven. When the surface is cool, clean and rinse.

Questions? Use This Problem Solver

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT WORK	• Plug on range is not completely inserted in the electrical outlet. • The circuit breaker in your house has been tripped, or a fuse has been blown. • Oven controls not properly set. • Door left in locked position after cleaning.
OVEN LIGHT DOES NOT WORK	• Light bulb is loose. • Bulb is defective. Replace. • Switch operating oven light is broken. Call for service.
FOOD DOES NOT BROIL PROPERLY	• OVEN SET knob not set at BROIL. • OVEN TEMP knob not set at BROIL. • Door not left ajar as recommended. • Improper shelf position being used. Check Broiling Guide. • Necessary preheating was not done. • Food is being cooked on hot pan. • Utensils are not suited for broiling. • Aluminum foil used on the broil pan rack has not been fitted properly and slit as recommended.
FOOD DOES NOT ROAST OR BAKE PROPERLY	• OVEN SET knob not set on BAKE. • OVEN TEMP knob not set correctly. • Shelf position is incorrect. Check Roasting or Baking Guide. • Oven shelf is not level. • Incorrect cookware or cookware of improper size is being used. • A foil tent was not used when needed to slow down browning during roasting.
SURFACE UNITS NOT FUNCTIONING PROPERLY	• Surface unit controls are not properly set.
SURFACE UNITS SMOKE WHILE HEATING	• Some smoke and odor is normal when using surface units for the first time and also after using collo electrol cleaner.
COOKTOP IS HOT	• Because solid elements heat by conduction, the cooktop may seem hotter than you are used to. This is normal. Make sure properly fitting pans are used.

PROBLEM	POSSIBLE CAUSE AND REMEDY
OVEN WILL NOT SELF-CLEAN	• Automatic timer dials not set or not set properly. Clock must be set to time of day and the STOP dial must be set and advanced beyond the time noted on oven clock. • The STOP dial was not advanced for long enough. • Both OVEN SET and OVEN TEMP knobs must be set at CLEAN setting. • A thick pile of spillover when cleaned leaves a heavy layer of ash in spots which could have insulated the area from further heat. • Latch not moved to locked position.
OVEN DOOR WON'T LATCH	• Turn OVEN SET knob to CLEAN. Glowing Locked Light after knob is turned indicates oven is too hot from previous use and door won't latch. To cool oven, leave the door open for awhile. • OVEN SET knob must be at CLEAN or OFF before latch can be moved.
OVEN DOOR WON'T UNLOCK	• Oven hasn't cooled to a safe temperature.

If you need more help...call, toll free:
The GE Answer Center®
800.626.2000
consumer information service

If You Need Service

To obtain service, see your warranty on the back page of this book.

We're proud of our service and want you to be pleased. If for some reason you are not happy with the service you receive, here are three steps to follow for further help.

FIRST, contact the people who serviced your appliance. Explain why you are not pleased. In most cases, this will solve the problem.

NEXT, if you are still not pleased, write all the details—including your phone number—to:

Manager, Consumer Relations
General Electric
Appliance Park
Louisville, Kentucky 40225

FINALLY, if your problem is still not resolved, write:

Major Appliance
Consumer Action Panel
20 North Wacker Drive
Chicago, Illinois 60606

YOUR GENERAL ELECTRIC RANGE
WARRANTY

Save proof of original purchase date such as your sales slip or cancelled check to establish warranty period.

WHAT IS COVERED

FULL ONE-YEAR WARRANTY

For one year from date of original purchase, we will provide, free of charge, parts and service labor in your home to repair or replace ***any part of the range*** that fails because of a manufacturing defect.

LIMITED ADDITIONAL FOUR-YEAR WARRANTY

For the second through fifth year from date of original purchase, we will provide, free of charge, a replacement solid element surface heating unit if the element fails because of a manufacturing defect. You pay for the service trip to your home and service labor charges. This warranty does not cover Sensi-Temp components, wiring, or switches.

This warranty is extended to the original purchaser and any succeeding owner for products purchased for ordinary home use in the 48 mainland states, Hawaii and Washington, D.C. In Alaska the warranty is the same except that it is LIMITED because you must pay to ship the product to the service shop or for the service technician's travel costs to your home.

All warranty service will be provided by our Factory Service Centers or by our authorized Customer Care® servicers during normal working hours.

Look in the White or Yellow Pages of your telephone directory for GENERAL ELECTRIC COMPANY, GENERAL ELECTRIC FACTORY SERVICE, GENERAL ELECTRIC-HOTPOINT FACTORY SERVICE or GENERAL ELECTRIC CUSTOMER CARE® SERVICE.

WHAT IS NOT COVERED

- Service trips to your home to teach you how to use the product.

Read your Use and Care material. If you then have any questions about operating the product, please contact your dealer or our Consumer Affairs office at the address below, or call, toll free:
The GE Answer Center®
800.626.2000
consumer information service

- Improper installation.

If you have an installation problem, contact your dealer or installer. You are responsible for providing adequate electrical, gas, exhausting and other connecting facilities.

- Replacement of house fuses or resetting of circuit breakers.
- Failure of the product if it is used for other than its intended purpose or used commercially.
- Damage to product caused by accident, fire, floods or acts of God.

WARRANTOR IS *NOT* RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are in your state, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company

If further help is needed concerning this warranty, write:
Manager—Consumer Affairs, General Electric Company, Appliance Park, Louisville, KY 40225

Part No. 205C1026 P148
Pub. No. 49-4796
2-87

GENERAL ELECTRIC

JBP28G

Printed in Canada